

Hotpoint Service and Spares

FOR SERVICE: If you have a problem with your appliance ring your local Service Office.
FOR SPARES and ACCESSORIES: to purchase spares and accessories send your Accessories Order Form to your Spares Centre. If the accessory or spare part you want is not on the form, contact your Spares Centre for prices and availability.

Please address all correspondence to Hotpoint Spares Centre or Hotpoint Service Office as applicable.

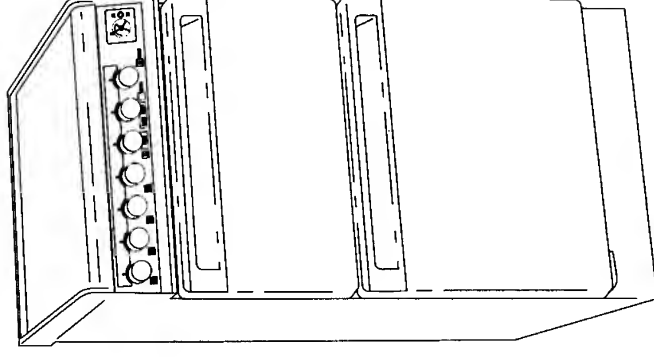
Service Offices and Spares Centres are open between 8.00am-5.00pm Monday to Friday, except on Public Holidays. 8.30am-12.30pm on Saturdays.

EAST	Industrial Buildings, Beehive Lane, Chemsford, CM2 9TE. Post Codes RM & IG Tel: (0245) 492433
● ESSEX:	Reminder of Essex Tel: (0245) 269331
● LUTON:	5 Crawley Road, LU1 1HK. Tel: (0582) 452211
● NORWICH:	92 Upper St Giles Street, NR2 1LT. Tel: (0603) 820581
● PETERBOROUGH:	Celta Road, PE2 9JB. Tel: (0733) 64741
For Spares	Spares Administration Dept. Tel: (0733) 66989
● LONDON	
● WEMBLEY:	68 East Lane, HA9 7PO.
For Service	S. Herts and Middlesex Tel: 081-904 4399
	Post Codes N: NW: E: EC Tel: 081-908 4722
	Post Codes W: WC: SE: SW Tel: 081-908 2511
	Tel: 081-904 0201
For Spares	Westgate, Aldridge, W Midlands, WS9 8UX.
● MIDLANDS	Post Codes B Tel: (0922) 743374.
● BIRMINGHAM:	All other Post Codes Tel: (0922) 743376
For Service	Tel: (0922) 743377
● NOTTINGHAM:	Ashling Street NG2 3JB.
For Service	Tel: (0602) 862431/864322 For Spares Tel: (0602) 860387
● STOKE	West Ave, Nelson Estate, Talke, ST7 1TN. Tel: (0782) 774511
● NORTH EAST	
● HULL:	Custom House Building, Whitefargate, HU1 2EU. Tel: (0482) 224777
● WASHINGTON:	8 Beca House, Tower Road, Glover Est, District 11, NE37 2SH. Tel: 081-417 3500/419 3535
● WETHERBY:	Sandbeck Lane, LS22 4TW.
For Service	Tel: (0937) 581261/581444 For Spares Tel: (0937) 581221
● NORTH WEST	Mumford House, 26 Highgate, LA9 4SX. Tel: (0539) 724483
● KENDAL:	44/46 Station Road, Heaton Mersey, Stockport, SK4 3OT.
● MANCHESTER:	Manchester North Tel: 061-432 0513
For Service	Manchester South Tel: 061-442 8677
For Spares	Tel: 061-432 0255
● MERSEYSIDE:	40 Cowley Hill Lane, St Helens, WA10 2AD Tel: (0744) 35152
● NETHERTON:	7 Bridle Way, Merseyside. Tel: 051-525 2342/524 2339
● PRESTON:	24/25 Cannon Street, PR1 3NR. Tel: (0772) 824311
● SCOTLAND	
● ABERDEEN:	Holbeck House, 68 Carden Place, AB1 1UL. Tel: (0224) 642283
● EDINBURGH:	35 West Bowing Green Rd, Leith, EH6 5NX. Tel: 031-5541431
● RENFREW:	West Lodge Road, Blythswood Estate, PA4 9EN.
For Service	Tel: 041-886 6241 For Spares Tel: 041-886 5611
● SOUTH	
● KENT:	Landfield Trading Est, New Hythe Lane, Larkfield, ME20 6SW. Kent Tel: (0622) 716571 Surrey and Bromley (0622) 790707
For Service	Tel: (0622) 716631
For Spares	Unit R, S Hampshire Ind Park, Salisbury Rd, Totton, SO4 3SA.
● SOUTHAMPTON:	Tel: (0703) 861981/667374 For Spares Tel: (0703) 867933
For Service	1 Kingswood, North St, Halesham, BN27 1DQ. Tel: (0323) 842733
● SUSSEX:	69 Mulvey Park, PL4 6UH. Tel: (0752) 262631
● PLYMOUTH:	
● WALES	
● NORTH:	Conwy Rd, Llandudno Junction, LL31 9RE. Tel: (0482) 562626
● SOUTH:	18 Western Ave, Bridgend Ind. Estate, Bridgend, CF31 3SL.
For Service	Post Codes CF: SA & SY23-25 Tel: (0656) 664121
	Post Codes BS, GL (not 55), HR, SY15-18, LD1-8, NP. Tel: (0656) 655554
For Spares	Tel: (0656) 766111

In accordance with its policy of progressive product design, the Company reserves the right to alter specifications.

Hotpoint Ltd, Peterborough, PE2 9JB, England

HOTPOINT SLOT-IN COOKER USER HANDBOOK AND INSTALLATION INSTRUCTIONS MODEL 6501



Hotpoint®

Retention of this instruction Book

This Instruction Book must be kept handy for reference as it contains important details on the safe and proper use of the appliance.

If you sell or pass the appliance to someone else, or move house and leave it behind, make sure this Book is also provided so the new owner can become familiar with the appliance and safety warnings.

If the Book is lost or damaged a copy may be obtained from:
Hotpoint Ltd, Celta Road, Peterborough, PE2 9JB.

Before you operate your new Hotpoint Slot-In Cooker

Please read these instructions fully.

Ensure that the cooker is installed by a qualified electrician following the instructions below.

1. Your cooker should **not** be located adjacent to a gas heater as flames from the burners could cause damage to your cooker.
2. For your own safety and to get the best results from your cooker it is important to read through this Handbook **before** using your cooker for the first time.

Installation

● Unpacking the appliance

The cooker should be carefully unpacked and checked for damage. Ensure that no packaging material is left inside the oven cavities.

● Siting the Cooker

The cooker is designed to be flush between standard kitchen units spaced a minimum 500mm apart. The clearance either side need only be sufficient to allow withdrawal of the cooker for servicing. It can be used with cabinets on one side or both, as well as in a corner setting. It can also be used freestanding.

Adjacent side walls which project above hob level should be protected by heat resistant material, but in any case should not be nearer to the cooker than 100mm. Any overhanging surface or cooker hood should not be nearer than 650mm.

- Any electrical wiring must be carried out in compliance with the appropriate IEE and electricity company regulations by a qualified electrician, eg. your local electricity company or a contractor who is on the roll of the National Inspection Council for Electrical Installation Contracting (NICEIC).

● WARNINGS – INCORRECT INSTALLATION COULD AFFECT THE SAFETY OF THE APPLIANCE.

– THIS APPLIANCE MUST BE EARTHED.

– BEFORE CONNECTING OR INSTALLING THE COOKER THE ELECTRICITY SUPPLY

MUST BE SWITCHED OFF.

● IMPORTANT: The earth connection on this appliance must be made using a box spanner to avoid strain on adjacent terminals.

- The installer **must** check that the voltage shown on the rating plate corresponds with the house electricity supply.
- The cooker **must** be connected to a suitable double pole isolating switch (cooker control unit) having a contact separation of at least 3mm in all poles placed in a readily accessible position adjacent to but not directly above the cooker.
- Access to the mains terminals is gained by removing the rear access cover.
- The mains cable must pass through the cable clamp adjacent to the terminal block. Sufficient cable should be used to allow the cooker to be pulled out for servicing.
- The main cooker control unit **must** be switched **ON** for any part of the cooker to function.
In houses fitted with a 30 millamp RCCB, the combined use of your slot-in cooker and other domestic appliances may occasionally cause the RCCB to trip. In the unlikely event of the RCCB repeatedly tripping contact your local Hotpoint Service Office. In some instances it may be necessary to fit a 100 millamp RCCB.
- **Height Adjustment:**
The delivered height of your cooker is set at 902mm to the top of the hob side trims.
The minimum height of the cooker is 900mm if the plastic feet under the plinth are removed, with care, using a suitable tool.
Levelling washers/height adjustment washers – 1 x 10mm and 1 x 2mm for each foot (packed in a polythene bag) are provided for use when the cooker is sited on an uneven floor. You can increase the height, by plugging the levelling washers into the plastic feet (under the plinth) to 902, 904, 910 or 912mm to ensure that the cooker is level and does not 'rock'. As the cooker is heavy a second person should hold the cooker whilst it is lifted backwards to gain access to the feet.
The cooker should not be installed with the hob height below the worktop height.
Before sliding the cooker into position, measure the height of the units next to the cooker from the floor to the worktop at front and back.
Lower top oven door, place hands on the top oven roof avoiding any damage to the grill elements and carefully locate cooker into position.
Check the level of the cooker by placing a spirit level on the top of the cooker fascia taking care not to scratch the surface. Make any adjustments necessary.
The maximum loading of your cooker is 11kW.
NOTE: Children should not be allowed to play with the appliance or tamper with the controls. Do NOT allow children near the appliance, when in use, as surfaces will get extremely hot.

Hotpoint Service Cover

Satisfaction Guaranteed or Your Money Back

Hotpoint gives you a unique 'Satisfaction Guaranteed' promise – valid for ninety days after you have purchased your Hotpoint product. If there is a problem with your Hotpoint appliance just call your Hotpoint Service Office. If necessary we will arrange for an engineer to call. If the problem is not resolved by us under this Guarantee, Hotpoint will replace your appliance or, if you prefer, give you your money back. This Guarantee is additional and subject to the terms of Hotpoint's Five Year Parts Guarantee.

Hotpoint's Free Five Year Guarantee

From the moment your appliance is delivered, Hotpoint guarantees it for **FIVE YEARS**.

- In the Five Years all replacement parts are **FREE** provided they are fitted by our own Service Engineer. During the first year our Engineer's time and labour is also free.
- After the first year we will charge for our Engineer's time and labour. We do, however, operate a range of Service Plans (see opposite) which for an annual payment enables you to cover any repair costs which may be necessary.
- All of our service repairs are guaranteed for twelve months in respect of our labour and any parts fitted.
- The appliance must be used in the United Kingdom and must not be tampered with or taken apart by anyone other than our own Service Engineer.
- You may, however, buy parts which can be safely fitted without specialist knowledge or equipment. The correct fitting of such parts, provided they are genuine Hotpoint spares, will not affect your Guarantee. Parts are available from our main Hotpoint Spares Centres (see back page).
- Our Guarantee does not cover the cost of any repair which is needed because of power cuts, accidents or misuse. Nor does it cover the cost of any visit to advise you on the use of the appliance. Please read the instruction book thoroughly.
- If at any time during the Guarantee period we are unable to repair your appliance, we will refund any repair costs paid to us in the previous twelve months. We will also offer you a new appliance at a reduced charge instead of a repair.
- Our Guarantee is in addition to and does not affect your legal rights.
- Should you need independent advice on your consumer rights, help is available from your Consumer Advice Centre, Law Centre, Trading Standards Department and Citizens Advice Bureau.

- All Hotpoint servicing is done by our own Service Organisation located throughout the United Kingdom and Southern Ireland. It will be happy to deal with any problems.

Hotpoint's Service Care

Whether you have just one or a number of Hotpoint appliances in your kitchen, Hotpoint has a range of Service Schemes to give you complete peace of mind.

Service Cover

A single payment covers you for all repairs during the period of cover, which can be from 1 to 4 years. There is also an option of Service Cover with Maintenance at an additional cost. This includes an annual Electrical and Safety check and replacement of any parts as necessary. For 1 year contracts this takes place towards the end of the contract period.

Kitchen Cover

An annual payment covers you for all repairs for all your Hotpoint appliances which are less than 10 years old. It also covers the cost of loss of food up to £250 in our refrigeration and freezer products. There is also the option of Kitchen Cover with Maintenance at an additional cost. Any additional Hotpoint appliances purchased after you have joined Hotpoint Kitchen Cover will automatically be included during the annual period of cover without further charge.

Appliance Registration

To ensure that you have the opportunity to benefit from any of the above Service Schemes you should complete and return immediately the Appliance Registration Form supplied with your Appliance. Full details and costs of our Service Schemes together with an application form will be sent to you at the end of the first year of the guarantee.

Annual Safety/Maintenance Checks

Hotpoint strongly recommends that all its appliances are regularly checked for electrical and mechanical safety whether or not they are covered by a Service Plan.

Proof of Purchase

For future reference please attach your purchase receipt to this booklet and keep it in a safe place.

Spares and Accessories

Spares and accessories can be ordered from your local Hotpoint Spares Centre (listed on the back page), using the order form enclosed.

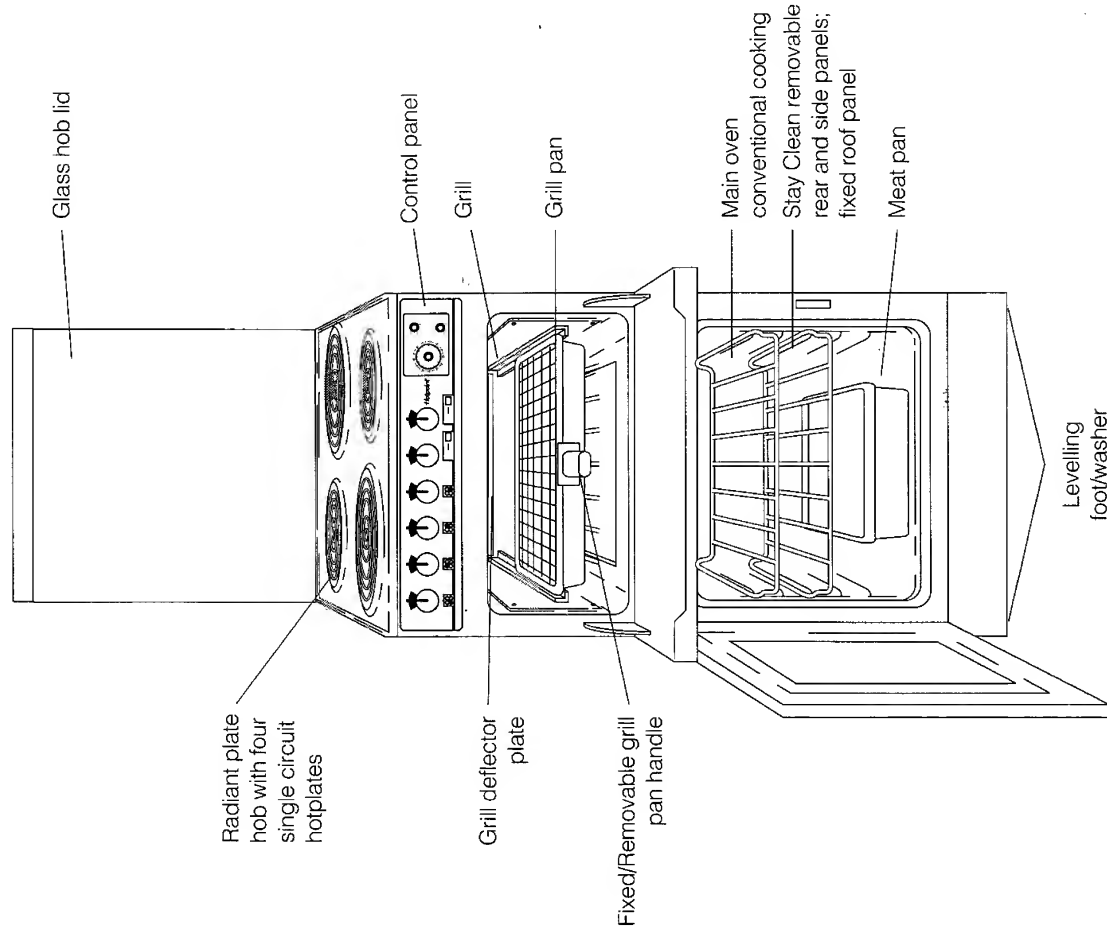
NOTE: Our Engineer will use every effort to avoid damage to floor coverings and adjacent units when carrying out repairs/service work but in locations where the Engineer advises you that it will be impossible to move the appliance without risk of damage, he will only proceed with your approval that no liability is accepted.

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The Main Parts of your Cooker

WARNING: DO NOT TOUCH THE GRILL OR OVEN DOORS WHEN THEY ARE IN USE AS THESE AREAS CAN BECOME HOT.



If something goes wrong...

First, don't panic! There may be nothing wrong. Check the points below become calling your Hotpoint Service Office.

1. Check that the mains supply is switched on.
2. Check that the Automatic Cooking Programmer has not been selected; if it has switch the oven back to Manual control (see pages 8-9).

Spare Parts

Please remember your new appliance is a complex piece of equipment. 'DIY' repairs or unqualified and untrained service people may put you in danger, could damage the appliance and might mean you lose cover under Hotpoint's Parts Guarantee.

If you do experience a problem with the appliance don't take risks; call in Hotpoint's own Service Engineer. The address and telephone number of your nearest Hotpoint Service Office is in your local telephone directory.

Our spare parts are designed exclusively to fit only Hotpoint appliances. Do not use them for any other purpose as you may create a safety hazard.

If it still won't work...

Contact the Service Office

If there is still a problem with your Cooker after checking the points above:

1. Switch off the Cooker at the cooker isolator switch.
2. Call your nearest Hotpoint Service Office or local importer (outside the UK). The telephone number is shown on the back page. Note the number down in the space below:

When you contact us we will want to know the following:

1. Your name, address and post code.
2. Your telephone number.
3. Clear and concise details of the fault.
4. The model number (6501), serial number (situated on the front of the cooker below the main oven door) and the colour.
5. The date of purchase. Enter the date here:

-
6. If you have taken out one of the Hotpoint Service Schemes.

Please make sure you have these ready when you call.

Care and Cleaning (continued)

The 'Stay Clean' liners can be washed in warm soapy water followed by rinsing in clear water. Dry well with a soft cloth.

NOTE: Do not use enzyme or biological washing powder, harsh abrasives or chemical oven cleaners of any kind.

Do not wash them in a dishwasher.

Oven Fittings

The shelves can be removed for cleaning either in a dishwasher or by using a fine steel wool soap pad.

The grill and meat pans can be cleaned either in warm soapy water using a fine steel wool soap pad to remove stubborn stains or in a dishwasher. They should be cleaned after each use.

Clean stubborn stains from the floor of the oven using a fine steel wool soap pad.

Take care during cleaning not to damage, bend or dislodge from the supporting clips the thermostat phial which is across the back of the oven just below the roof.

Oven and Grill Doors

Wipe over the door outer panel with a cloth wrung out in hot soapy water, then after wiping with a cloth wrung out in clear water, dry with a soft clean cloth.

Do not use scouring pads or abrasive powder which may scratch the surface.

Oven Door

Take care during cleaning not to damage or distort the Door Seal. Do not lift the Door Seal from the Oven Front Frame, if necessary remove the seal by carefully unhooking the corner clips.

Do not operate the oven without replacing the door seal.

Decorative Trims

It is advisable to clean the decorative trims regularly to prevent any build up of soiling which may detract from the appearance of the cooker. The recommended method of cleaning is to wipe over the trims with a soft cloth wrung out in hot water, or mild non-abrasive cleaner. (If in doubt try the cleaner on a small area of trim which is not noticeable in normal use), then after wiping with a cloth wrung out in clean water, dry with a soft clean cloth.

Cleaning the Exterior of the Cooker

The outside of the cooker should be cleaned regularly to keep it looking like new.

Wipe over with a soft cloth wrung out in hot water and dry with a soft clean cloth.

You can use mild non abrasive cleaners but always read the manufacturer's instructions first. Always test their suitability on a small area of the cooker not noticeable in normal use.

NOTE: DO NOT use scouring pads or abrasive cleaners which will scratch the glass.

Wear protective gloves when cleaning any part of your cooker.

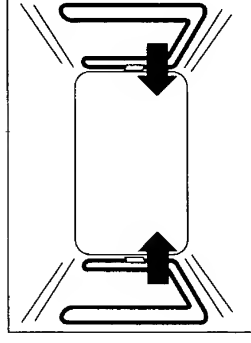
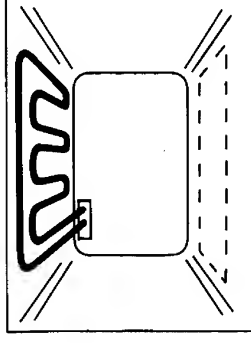
The cooking systems in your Cooker

Your new cooker is equipped with different cooking systems:

1. **Variable Grilling** [Top compartment] the top compartment contains a conventional full width fully variable grill.

Note: The Grill Door must be open when grilling.

2. **Conventional Heating** [Oven] Fitted with side elements to provide conventional cooking.



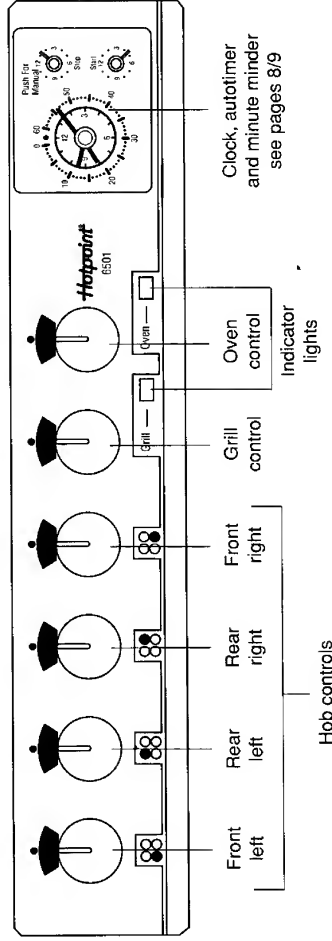
PLEASE NOTE that when the cooker is used for the first time a slight odour may be emitted due to the 'burning off' of any temporary finish on oven fittings and elements and the removal of moisture absorbed by the lagging. The odour will cease after a short period of use.

Ensure that the room is well ventilated (eg open a window or door) and that persons who may be sensitive to the odour avoid any fumes. It is suggested that any pets be removed from the room until the 'new smell' has ceased.

These systems of cooking are described more fully in the separate Recipe Book and we would suggest you read right through the Introductory Section of that book **before** using the oven.

The Controls

Switch on the electricity supply to the cooker at the Cooker Control Unit.



Control Knobs

The knobs for the hob and grill can be rotated in either direction to provide fully variable heat control, the oven knob can only be rotated clockwise from the **Off** position.

Operating controls when the Grill is in use

In common with all cookers having controls sited above the grill compartment, care must be taken when setting the controls, due to the hot air expelled from the grill compartment.

Hob Controls

As each control knob is turned clockwise figures from Lo then 1-Hi appear in the window above the control knob.

Setting Hi is the highest/hottest and gives 100% power. Setting Lo is the lowest/coolest and gives about 7% power. Variable power is obtainable on each of the heating areas by selecting any number between Lo, 1-5 then Hi. The 'off' position is identified by a red 'O'.

The control knobs for the hob heating areas can be rotated in either direction to provide fully variable heat control.

Grill Control

The grill control provides fully variable heat control selecting any number between Lo and 1-5 and Hi. The power level numbers are indicated in black on red background.

Care and Cleaning

WEAR PROTECTIVE GLOVES WHEN CLEANING ANY PART OF YOUR COOKER.

WARNING: BEFORE CLEANING SWITCH THE COOKER OFF AT THE COOKER ISOLATOR SWITCH AND ALLOW IT TO COOL.

IT IS ESSENTIAL THAT THE GRILL AND OVENS ARE CLEANED AND KEPT FREE FROM FATS; OIL AND GREASE.

Glass Lid

Remove by lifting when the lid is in the vertical position. When re-fitting ensure the hinges are correctly fitted into the rear trim.

Clean with hot soapy water, then after wiping with a cloth wrung out in clean water, dry with soft cloth.

Do not use scouring pads or abrasive powders which may scratch the surface.

The glass lid must not be subjected to sharp mechanical blows during normal use and cleaning operations.

IMPORTANT – The glass lid must not be used as a work surface for chopping food etc.

It is necessary to remove any spillage from the surface of the lid before opening.

NB. Care must be taken that Rating Label edges are not lifted during cleaning and furthermore that the lettering is not blurred or removed.

Hotplates

The chrome bezels lift off for cleaning. The hob lifts for cleaning. Spillage which collects in the spillage tray should be wiped up as quickly as possible.

Hob and Spillage Compartment

Lift out the hotplate bezels and wash in hot soapy or detergent water. Wipe the hob with a damp cloth wrung out

in hot soapy or detergent water. To clean the spillage compartment, raise the hob and secure in this position with the stay provided, and wipe with a damp cloth wrung out in hot soapy or detergent water, using a fine soap impregnated steel wool pad if necessary.

Control Panel

Wipe over the control panel with a damp cloth and polish with a dry cloth. **Do not** use oven cleaners or aerosols, scouring pads or abrasive powder for cleaning the glass, plastic knobs or plastic end caps as damage will occur.

Grill

Remove the wire grid and grill pan, it is best to wash these items immediately after use to prevent stains from being burnt on when used again.

Wipe out the grill compartment, use a fine steel wool soap pad to remove stubborn stains from the grill deflector plate, the floor, rear wall and side walls of the compartment.

'Stay Clean' Liners

'Stay Clean' liners are fitted to the roof, sides and back of the Oven. The side and back liners can be removed for cleaning and to allow cleaning of the oven.

'Stay Clean' liners are covered with a special enamel which absorbs cooking soils. At higher temperatures the soiling is slowly destroyed. In most cases normal cooking at higher temperatures will permit this cleaning to take place automatically.

However, if higher cooking temperatures are not used regularly then it may be necessary, in order to prevent heavy soiling, to run the oven at maximum temperature for at least two hours, from time to time.

Oven Temperature Chart

Oven Control

This control switches on the Oven.

The temperature in the oven can be set anywhere between 80°C and 230°C.

The red thermostat light will glow initially and remain on until the oven reaches the required temperature. It will then cycle off and on as the oven thermostat maintains the correct temperature.

The 'off' position is identified by a red 'O'.

The oven control can only be turned on clockwise.

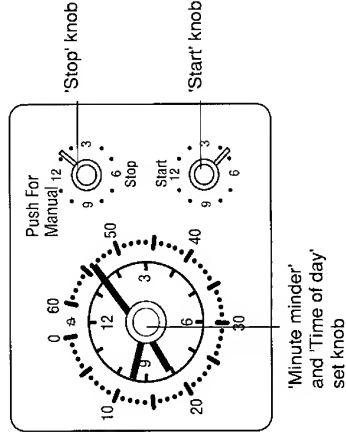
If the oven does not switch on when the control is turned check that the timer is in Manual operation (see pages 8-9).

To remove the oven shelves – pull the shelf towards the user.

To replace – locate the shelf and push inwards ensuring that the shelves are firmly in position between the shelf runners.

Meat		
Food	Temperature and Time	Position in Oven
Beef	190/200°C approx. 25-30 mins. per 450g (1lb) + 25 mins. over	In meat pan on floor of oven or Runner 1 from bottom of oven
Lamb/Mutton	190/200°C approx. 25-30 mins. per 450g (1lb) + 25 mins. over	
Pork	190/200°C approx. 30-35 mins. per 450g (1lb) + 30 mins. over	
Veal	190/200°C approx. 25-35 mins. per 450g (1lb) + 30 mins. over	
Poultry/Game	190/200°C approx. 20-25 mins. per 450g (1lb) + 20 mins. over (N.B. If bird is larger, than 5.5kg (12lb), allow 15 mins. per 450g (1lb) + 15 mins. over at approx. 180°C)	
Casserole Cooking	140/160°C according to quantity	Centre of oven
If using aluminium foil, never <ol style="list-style-type: none"> 1. Allow foil to touch sides of oven. 2. Cover oven interior with foil. 3. Cover oven shelves with foil. 		

The Timer and its operation



The Timer can be used to automatically switch on the oven. It can also be used as a minute minder and clock.

Hints on Automatic Cooking

1. Select foods which will take about the same time to cook, and require approximately the same oven temperature.
2. Foods which discolour should be protected by coating in cooking oil, or tossing in water to which lemon juice has been added.
3. Foods should be well sealed in dishes, to prevent the loss of liquid during cooking. Aluminium foil makes a good seal.

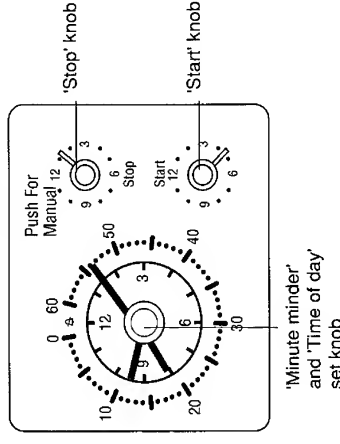
Switching On – manual operation

1. Make sure the cooker is switched **On** at the main cooker control unit.

2. Ensure that the 'stop' button is pushed in.

1. Setting Time of Day

The timer is controlled by the electric clock. To set clock to correct time, press and rotate the knob in the centre of the minute minder dial. (NB. Ensure that the minute minder pointer remains at, or is returned to the **Off** position).



2. To set the Timer to switch ON and OFF automatically

1. Set the start time by pressing the **Start** knob and turn the pointer to the time to start cooking.
2. Set the stop time by pressing the **Stop** knob and turn the pointer to the time to stop cooking. The stop time should be ahead of the start time by the total time it will take the food to cook.
3. Turn the oven control to the required cooking temperature.
4. The oven will be automatically switched **On** at the pre-selected time and switched **Off** when the cooking time has expired.
5. When the meal has been cooked, always turn the oven thermostat control to the **Off** position, and press the **Stop** control knob to return to **Manual Control**.

Oven Temperature Chart

NOTE: When using two shelf positions at the same time (eg to bake two plate tarts, full oven of bread, etc) tins should be interchanged half way through the cooking period. When baking two trays of scones, small cakes, at the same time, the lower tray may require to be baked for a few minutes longer than the top tray.

If soft tub margarine is used for cake making, temperatures recommended by the manufacturers should be followed. Temperatures recommended in this chart refer to cakes made with block margarines or butter only.

Baking

Food	Temperature and Time	Position in Oven
Scones Small Cakes	220/230°C 9-12 mins. 190/200°C about 15 mins.	Runners 1 and 4 from bottom of oven
Victoria Sandwich	170/190°C 6 1/2"-7" tins approx 20 mins. 8"-8 1/2" tins approx 30 mins.	Runners 1 and 4 from bottom of oven
Sponge Sandwich (fatless)	180°/200°C 7" tins 15-20 mins.	Runners 1 and 4 from bottom of oven
Swiss Roll	190°/210°C 10-15 mins.	Runner 4 from bottom of oven
Semi-rich Cakes (large)	160/180°C 6 1/2"-7" tins 1 1/4-1 1/2 hrs. 8"-9" tins 2-2 1/2 hrs.	Runner 2 from bottom of oven
Christmas Cake	140/150°C according to size and richness of mixture	Runner 2 from bottom of oven
Shortcrust Pastry (Plate Tarts) Puff Pastry	190°/210°C 45-50 mins. approx. 20 mins.	Runners 2 and 5 from bottom of oven
Yorkshire Pudding	210/220°C 40-45 mins.	Runner 5 from bottom of oven
Individual Yorkshire Puddings	210/220°C approx. 20 mins.	Runner 5 from bottom of oven
Milk Puddings	140/160°C 2-2 1/2 hrs.	Runner 2 from bottom of oven
Baked Egg Custard	140/160°C 40-50 mins.	Runner 2 from bottom of oven
Bread (full oven) Bread (single loaf)	230°C 50-60 mins. Reducing to 210/220°C 230°C 45-50 mins. after first 10 mins.	Runners 1 and 4 from bottom of oven
Meringues	100/110°C Large 3 1/2-4 1/2 hrs. Small 2 1/2-3 hrs.	Runner 1 from bottom of oven

Oven Cookery Notes

The Charts on pages 17 and 18 are a guide only, giving approximate cooking temperatures and times. To suit personal taste and requirements, it may be necessary to increase or decrease temperatures by 10°C.

To prepare meat for roasting in your electric oven

Wipe the joint, dry well with a clean cloth, kitchen tissue, etc., and weigh it. Meat which has been stored in a refrigerator, should be allowed to come to room temperature for approximately 30 minutes before cooking, and similarly meat stored in a freezer must be completely thawed beforehand. Beef, lamb and mutton may be lightly floured, but pork should have the rind scored, brushed over lightly with olive oil, and sprinkled with salt – this gives crisp crackling.

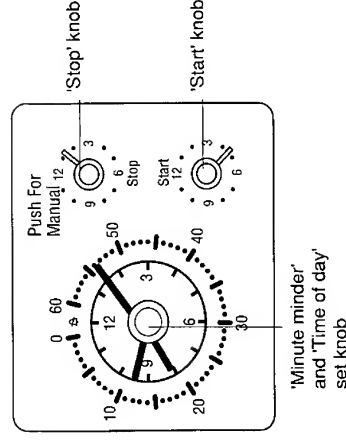
Place joint in meat pan supplied with your cooker (small joints weighing less than 1.5kg (3lb) should be roasted in a smaller pan/meat tin, or they may be 'pot roasted' – a small joint in a large meat pan causes unnecessary oven splashing). Additional fat should not be used, except for veal, very lean meat, poultry, which can either be 'larded' with fat bacon, or brushed over **very sparingly** with melted fat/cooking oil. When potatoes are to be roasted round the joint, they only require to be coated in melted fat/cooking oil. It is not necessary to baste, when roasting in an electric oven, and liquid/stock should not be added to the metal pan.

Time and Temperature for Roasting

The secret of succulent, tender meat, is not to roast it too quickly at too high a temperature. Best results are obtained when roasting is carried out at a low temperature. When a lower temperature is used, joint loses less weight, is more tender (too high a temperature causes meat to be tough and dry), and the splashing of fat onto oven interior is reduced to a minimum. When a complete meal is being cooked in the oven, cooking time may need to be increased, and temperature may need to be raised for approximately the last 30 minutes of the cooking period (for instance when cooking Yorkshire pudding to serve with roast beef).

The suggested times and temperatures given on pages 17 and 18 should be used as a guide but may vary according to:

- Whether you prefer meat rare, medium or well done.
- The size and shape of your joint.
 - A short thick joint requires a longer cooking period than a long thin joint.
 - A small joint under 1.5kg (3lb) takes longer per 450g (1lb) than a large one, whereas a large joint over 3kg (6lb) will cook in the time given for 'minutes' per 450g (1lb) without the 'minutes' over added.
- Boned/rolled and stuffed joints take longer to cook through than those with a bone. (The weight of stuffing should be added to the oven ready weight of meat/poultry to calculate roasting times.)



Important
Before using your oven in the ordinary way, **ALWAYS** make sure that the timer has been set to **MANUAL** operation (see paragraph above). Unless this is done, the oven cannot heat up. Before seeking assistance, make sure you have done this.

Minute Minder

The minute minder gives an audible reminder for short period cooking. It can be set for a period of up to 60 minutes. Turn the knob (do not press) in the centre of the minute minder dial anti-clockwise to set the pointer against the minutes required marked on the dial. The minute minder will buzz when the time set has elapsed. To switch off turn to **Off**.

3. To set the Timer to switch OFF only

- Set the **Stop** knob (as in 2. on page 8) at the time the food should stop cooking.
- Press the **Start** knob. **Do Not Turn**. (NB. The knob will spring forward to its original position).
- The oven will be automatically switched **Off** when the pre-selected time has expired.
- When the meal has been cooked, always turn the oven thermostat control to the **Off** position, and press the **Stop** control knob to return to **Manual Control**.

4. To cancel the Timer and return to MANUAL operation

It may be necessary to use the oven manually after a timed operation has been set up. To cancel out the timer, turn the **Start** knob and the **Stop** knob to the time of day, i.e. to read the same as the clock. Return the cooker to **Manual** operation by pressing the **Stop** knob.

Using the Hob

The control knobs for the hotplates can be turned in either direction to give variable heat control

Use of the Hotplates

Hotplates can only be energised when the glass lid is in the vertical position (see page 19).

Turn the control knob to **Hi** for fast cooking.

To reduce the heat to cook more slowly or simmer, turn the knob to a lower setting, which will vary according to the size of the saucepan and the amount of liquid. The two small hotplates are specially for smaller pans, low temperature cooking and simmering.

WARNING – Do not leave anything on the hob when it is not in use. Never leave a hotplate switched on without a pan as this wastes energy and will shorten the life of the hotplate.

The hob must be allowed to cool before closing the lid.

Choice of Saucepans

For best results, and to ensure quick, economical cooking, we recommend the use of **flat bottomed saucepans** (with close fitting lids) which completely cover the hotplate – up to 255mm (10in) base diameter on 180mm (7in) plate. Thin based saucepans are uneconomical since they distort in use, resulting in poor contact and efficiency. **Never** place anything between the saucepan base and the hotplate (ie cooking mats, etc) and **never** use recessed or ridged base utensils.

Do not line the spillage tray with aluminium foil, since this will cause premature failure of hotplates. **Do not** place large preserving pans or fish kettles across two hotplates, as this

will damage the hob.

IMPORTANT – As there could be some fire risk attached to the heating of oil, particularly Deep Fat Frying, do not leave cooking utensils containing oil, unattended (eg to answer the telephone) on or in close proximity to hotplates.

Temperature Conversion Chart

The temperature control knobs on this electric cooker are marked in degrees Celsius. This chart will help when the recipes show the alternative scale or use such terms as 'slow oven', 'moderate oven' and 'hot oven'.

OVEN TEMPERATURE GUIDE	CENTIGRADE SCALE	FAHRENHEIT SCALE
COOL	70°C 80°C 100°C 110°C	150°F 175°F 200°F 225°F
SLOW	120°C 140°C 150°C	250°F 275°F 300°F
MODERATE	160°C 180°C	325°F 350°F
FAIRLY HOT	190°C 200°C	375°F 400°F
HOT	220°C 230°C	425°F 450°F

Oven – Conventional Cooking

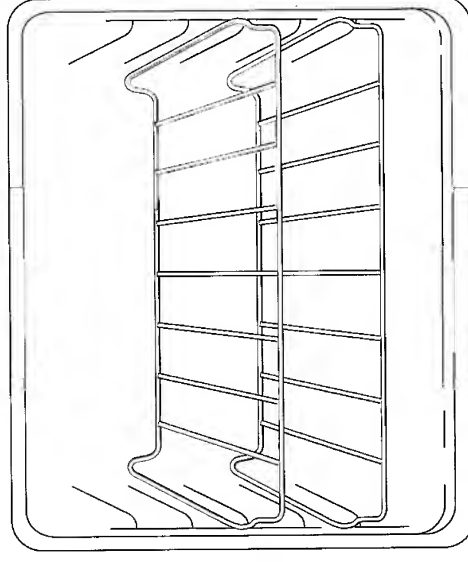
The oven is fitted with 'Stay Clean' liners, two rod shelves and a meat pan.

Remove the meat pan if it is not being used.

To heat the oven, turn the control knob clockwise, selecting the required temperature between 80°C (175°F) and 230°C (450°F) as recommended in the temperature chart. The indicator light will immediately come on and remain on

until the oven reaches the required temperature. This light will then automatically go off and on during cooking as the oven thermostat maintains the correct temperature.

It should be noted that at the end of a cooking period there may be a momentary puff of steam when the oven door is opened. This will disperse in a few seconds and is a perfectly normal characteristic of an oven with a good door seal.



Safety Requirements for Deep Fat Frying

The following recommendations should be followed:

- Never** leave the pan unattended on the heat, eg to answer the telephone.
- Always use a deep pan large enough to cover the hotplate.
- Never** fill the pan more than one third full with oil or fat. On no account mix oil and fat.
- Do not** overload the pan by trying to fry too much. The pan containing oil and food should not be more than two thirds full.
- Always dry food thoroughly before frying and lower it slowly into the oil.
- Do not** use a lid on the pan.
- Always keep the outside of the pan clean and free from fat and oil.
- Do not** allow excessive splashing of oil onto the hob.

In the event of fire follow these steps:

- If a saucepan or chip pan catches fire **TURN OFF THE HEAT IF SAFE TO DO SO**, using the control on the front of the cooker.
- DO NOT** attempt to move the pan, this may cause the fire to spread to other areas.
- Smother the flames with a **DAMP CLOTH or FIRE BLANKET**.

When smothering the flames **DO ENSURE** that your **FACE AND ARMS** are **WELL PROTECTED** from the flames to save you from becoming hurt.

- After the fire has been extinguished **DO NOT MOVE OR TOUCH** the pan for at least 30 minutes.

- If you **FAIL** to put the fire out call the fire brigade immediately.

Grilling

GRILLING MUST BE DONE WITH THE DOOR OPEN. CONTROL KNOBS MAY BECOME HOT DURING GRILLING. CAUTION: ACCESSIBLE PARTS WILL BECOME HOT WHEN THE GRILL IS IN USE – CHILDREN SHOULD BE KEPT AWAY.

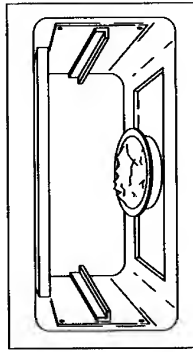
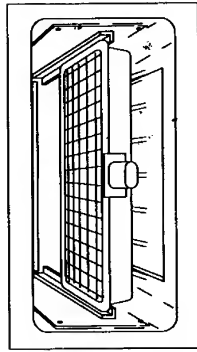
To operate the grill proceed as follows:

- Open the Grill door.
- Pre-heat the grill on setting Hi for approximately 5 minutes.

Grill Pan Handle

- Fix the grill pan handle securely in position. See below.
- Food which only requires browning should be placed directly on/in the grill pan in the grill pan runner, or on the floor of the grill compartment. (The grill pan grid may be removed)
- Leave the control on setting Hi for toast and for the sealing and fast cooking of foods. For thicker foods requiring longer cooking turn the control to a lower setting after the initial sealing, on both sides, on setting Hi. The thicker the food the lower the control should be set.

Warning: Take care as grill will be hot – always wear oven gloves. Always ensure that the grill pan is clean BEFORE use. Excess fat build up in the bottom of the pan could cause a fire hazard.



Grilling (continued)

The food to be cooked should be placed on the grill pan/grill pan grid. Place the grill pan on the runners and push back to the stop position when the grill pan is correctly positioned beneath the grill element.

Grill Compartment as a 'Hotcupboard'

Plates and dishes placed on the floor of the grill compartment will be heated when the oven is in use.

Do not operate the grill control when using the compartment as a hotcupboard.

Do take care when removing plates, dishes and utensils from the grill compartment when the oven is in use as they may become quite hot.

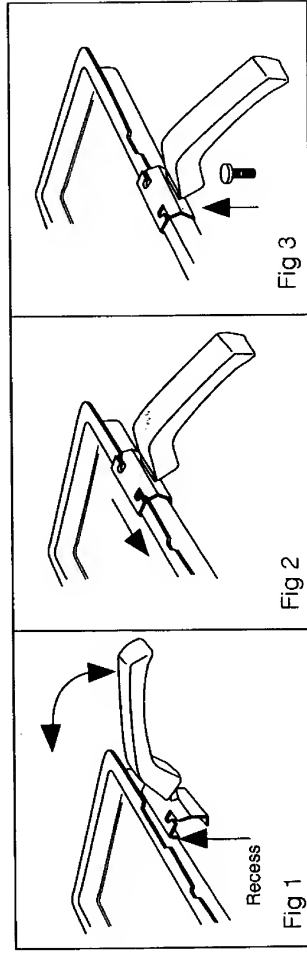
Fixing the Grill Pan Handle

The grill pan handle is detachable from the pan, to facilitate cleaning and storage. Fix the grill pan handle securely in position before use.

The handle fits onto the grill pan edge with the small recess, Fig 1.

Tilt the handle over the recess and slide it towards the centre, Fig 2

Ensure the handle is fully located, Fig 3. Insert the washer and fixing screw and tighten fully to ensure handle is secured, Fig 3



Always fit the screw prior to use.